

Title (en)  
METHOD FOR PREPARING FROZEN FRIED EGGS

Title (de)  
VERFAHREN ZUR HERSTELLUNG VON GEFRORENEN SPIEGELEIERN

Title (fr)  
MÉTHODE DE PRÉPARATION D'OUFS FRITS CONGELÉS

Publication  
**EP 3135122 B1 20190109 (EN)**

Application  
**EP 14887013 A 20141103**

Priority

- ES 201430457 A 20140328
- ES 2014070820 W 20141103

Abstract (en)  
[origin: US2015272193A1] Method for preparing frozen fried eggs, so that, proceeding from fresh eggs, the eggs are broken into corresponding molds impregnated with oil to be introduced into a convection oven at a temperature of 232 to 252° C. for a period of 130 to 150 seconds to be fried and to be subsequently introduced into a blast chiller at a temperature of -23 to -13° C. for a period of 15 to 25 minutes to be frozen, ultimately being packaged in a unitary manner so that, when defrosted, a fried egg is obtained having a similar texture to that of a recently made fried egg.

IPC 8 full level  
**A23B 5/04** (2006.01); **A23L 15/00** (2016.01); **A23B 5/005** (2006.01); **A23L 3/36** (2006.01); **A23L 5/10** (2016.01); **A23L 19/18** (2016.01); **A23P 30/10** (2016.01)

CPC (source: EA EP ES US)  
**A23B 5/0055** (2013.01 - ES); **A23B 5/041** (2013.01 - EA EP ES US); **A23L 5/12** (2016.08 - EA EP US); **A23L 5/15** (2016.08 - EA EP US); **A23L 15/00** (2016.08 - EA EP ES US); **A23P 30/10** (2016.08 - EA EP US); **A23V 2002/00** (2013.01 - EA EP US)

C-Set (source: EP US)  
**A23V 2002/00 + A23V 2200/10 + A23V 2300/20 + A23V 2300/24**

Cited by  
**WO2020252259A1**

Designated contracting state (EPC)  
AL AT BE BG CH CY CZ DE DK EE ES FI FR GB GR HR HU IE IS IT LI LT LU LV MC MK MT NL NO PL PT RO RS SE SI SK SM TR

DOCDB simple family (publication)  
**US 10398157 B2 20190903; US 2015272193 A1 20151001**; AU 2014388961 A1 20160922; AU 2014388961 B2 20190523; BR 112016022427 A2 20170815; BR 112016022427 A8 20210406; BR 112016022427 B1 20211103; CA 2944202 A1 20151001; CA 2944202 C 20210622; CL 2016002259 A1 20170120; CN 106659212 A 20170510; CN 106659212 B 20210406; DK 3135122 T3 20190423; EA 032869 B1 20190731; EA 201691776 A1 20170331; EP 3135122 A1 20170301; EP 3135122 A4 20170419; EP 3135122 B1 20190109; ES 2458437 A1 20140505; ES 2458437 B2 20140911; ES 2719331 T3 20190709; JP 2017511154 A 20170420; JP 6615174 B2 20191204; MX 2015003189 A 20150928; MX 364958 B 20190515; PE 20161204 A1 20161110; PL 3135122 T3 20190930; PT 3135122 T 20190503; TR 201905148 T4 20190521; WO 2015144945 A1 20151001; ZA 201606241 B 20180530

DOCDB simple family (application)  
**US 201414578572 A 20141222**; AU 2014388961 A 20141103; BR 112016022427 A 20141103; CA 2944202 A 20141103; CL 2016002259 A 20160907; CN 201480077578 A 20141103; DK 14887013 T 20141103; EA 201691776 A 20141103; EP 14887013 A 20141103; ES 14887013 T 20141103; ES 2014070820 W 20141103; ES 201430457 A 20140328; JP 2017501504 A 20141103; MX 2015003189 A 20150312; PE 2016001570 A 20141103; PL 14887013 T 20141103; PT 14887013 T 20141103; TR 201905148 T 20141103; ZA 201606241 A 20160908